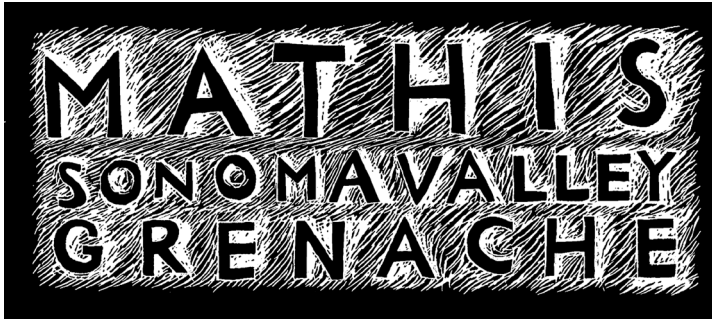


# 2004 GRENACHE



MATHIS WINE 888-345-5202

MATHISWINE.COM

## PETER MATHIS

Peter Mathis is the head winemaker at Ravenswood, where he began his career in 1990. 2004 is the inaugural release of his wine under the new Mathis label. Peter has always been intrigued and inspired by the wines from the Southern Rhone Valley and Grenache in particular. His passion for Grenache; its unique, bold and juicy quality and almost unparalleled ability to express truly bright fruit characteristics convinced him to plant it on his Sonoma Valley property in 1999.

## THE VINEYARD

A 7.5 acre hillside vineyard with south facing slope in the hills above Sonoma. Low vigor volcanic soils with underlying basalt and rhyolite. The vines are influenced by the San Francisco Bay.

## TASTING NOTES

Juicy and delicious! The aroma is dominated by ripe black cherries and dried cranberries, followed by a spice kissed apricot, pomegranate, blackberry and strawberries in the mouth. The '04 Mathis Grenache is immediately easy to appreciate but rewards those who allow for some breathing time. The tannins are ripe and round with sweet viscosity throughout, and just enough backbone (from the Petite) and acidity (from the Carignane) to make it an ideal accompaniment to food. The wine should continue to put on weight and add fruit complexity for 4 to 5 years, and should hold up well in to the latter part of the next decade. A service temperature of 60 to 65 F is highly recommended.

<b>BOTTLED:</b>	SEPTEMBER 2007
<b>VINEYARD:</b>	MATHIS VINEYARD IN THE HILLS ABOVE THE TOWN OF SONOMA
<b>BLEND:</b>	86% GRENACHE 9% CARIGNANE 4% PETITE SIRAH 1% ALICANTE BOUCHET
<b>HARVEST:</b>	SEPTEMBER 7 AND 8, 2004 AND OCTOBER 7, 2004
<b>FERMENTATION:</b>	OPEN TOP WITH 3 PUNCH DOWNS DAILY, NATIVE YEAST
<b>COOPERAGE:</b>	NEUTRAL FRENCH OAK FOR 30 MONTHS
<b>PRODUCTION:</b>	532 CASES
<b>ACIDITY:</b>	5.7 GRAMS/LITER
<b>PH:</b>	3.49
<b>ALCOHOL:</b>	14.8%